

Chocolate Chip Yogurt Cookies

Ingredients:

- ½ c. sugar
- ½ c. brown sugar, firmly packed
- ½ c. margarine
- ½ c. nonfat yogurt, plain
- 1 ½ tsp. vanilla extract
- ¾ c. all-purpose flour
- 1 c. whole-wheat flour
- ½ tsp. baking soda
- ½ c. miniature dark chocolate chips

Directions:

- Heat oven to 375 F. In a large bowl, combine sugar, brown sugar and margarine; beat until light and fluffy. Add yogurt and vanilla extract; blend well. Stir in flour and baking soda; mix well. Stir in chocolate chips. Drop dough by rounded teaspoonful's 2 inches apart onto a greased cookie sheet. Bake for eight to 12 minutes or until golden brown. Cool one minute and remove from cookie sheet.

Makes 36 servings. Per serving: 60 calories, 1 grams (g) fat, 12 g carbohydrate and 25 mg sodium.

NDSU EXTENSION
SERVICE